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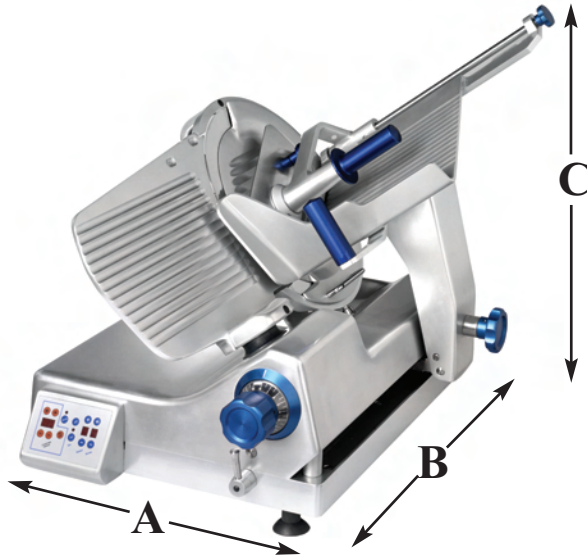
1000S	Duty Level				<h1 style="margin: 0;">1000S</h1> <h2 style="margin: 0;"><i>Signature Series</i>TM</h2> <h3 style="margin: 0;">Automatic Slicer</h3> <p>Models: 1000S: 13" Blade</p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div>
	Light	Medium	Heavy	Supermarket	
					

Signature SeriesTM Slicer	<p>Features</p> <ul style="list-style-type: none"> Supermarket quality slicer. Works in manual or automatic mode. Four slice speeds and three stroke lengths in automatic mode. Membrane keypad. Built-in slice counter (up to 99 slices). 13 inch German hollow ground blade. Zero blade exposure during cleaning. Durable 1/2 hp motor. Slices from wafer thin to 0.9". Hygenic remote sharpener. Extra large feed grip. Disassembles easily for thorough cleaning. Carriage tilts back for easy "in-between" cleaning. Captive knife guard and carriage knobs. Can be used on any amount of cheese. Sanitary polished & anodized aluminum construction. 	<ul style="list-style-type: none"> Great for supermarket delis, large restaurants or any instution that runs a slicer most of the day. Built-in lift lever for cleaning. Manual or automatic operation, gravity feed. Cord and plug. <p>Standard Accessories</p> <ul style="list-style-type: none"> Remote sharpener. Permanent blade edge guard. Extra large feed grip. lift lever for cleaning. <p>Optional Accessories</p> <ul style="list-style-type: none"> 1000452 slicer cover. F2V30014 vegetable chute attachment. <p>Warranty</p> <ul style="list-style-type: none"> One-year, on-site parts & labor warranty.
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WARRANTY DETAILS
 The 1000S slicer carries a one-year, on-site parts and labor warranty against any flaws in materials and workmanship. This period begins on the date of purchase and, provided the unit is used in accordance with our instructions, is in full effect for one year from that date. Any work performed under this warranty must be performed between the hours of 8:00 a.m. and 5:00 p.m. local time, Monday through Friday. Univex will not pay for overtime charges for work performed other than during normal business hours. Damage incurred in transit or from installation error, accident, alteration or misuse is not covered. Univex shall not be liable for any consequential, compensatory, incidental, or special damages. Contact the Univex service department for any warranty claims.

Signature Series™ Slicer

1000S



Dimensions:

A Overall width: 24" (610mm)
B Overall length: 27" (686mm)
C Overall height: 25" (635mm)
 Width with carriage tilted for cleaning: 33" (838mm)

Footprint:

18" wide X 22" long (457mm X 560mm)
 Required operating area: 37" wide X 33" deep (940mm X 838mm)

Shipping Information:

Freight Class: 85
 Net Weight: 110lb. (50kg)
 Shipping Weight: 163lb. (74kg)
 Shipping Box dimensions:
 Height: 32" (813mm)
 Width: 35" (889mm)
 length: 29" (737mm)
 Cubic Measure: 18.8 ft³

Slices Per Minute By Speed And Stroke Length

Stroke Length	4.8 inches (122mm)	7.8 inches (198mm)	11 inches (279mm)
Speed 1	42	27	22
Speed 2	53	37	30
Speed 3	54	43	42
Speed 4	54	57	52

Slice Thickness:

Infinitely variable, 0 to 0.9" (23mm).

Max Product Size:

5 1/2" high (140mm) by 11" wide(279mm).

Electrical:

115/60/1. Cord supplied. Contact factory for availability of special voltages. Power on indicator light.

Motor:

1/2 hp, 2.5 amp draw.

Blade:

13" (33cm) diameter German made hollow ground, chrome plated, high carbon steel.

Controls:

Manual or automatic selector lever. Membrane keypad with switch for blade and carriage motor, stroke length, speed selector and slice count. Slice thickness dial.

Construction:

Ultra-smooth, polished anodize aluminum chassis, support and feed carriages, gauge plate, blade guard and remnant holder.

Electrical Cord:

Six foot, three wire power supply cord and plug. Plug not supplied on export models.

Hygiene / Maintenance:

Removable blade guard and remnant holder. Rear product deflector swivels to allow easy access for cleaning. Separate sharpener mounts in seconds.

Knife Ring Guard:

Permanently mounted knife ring guard protects the non-slicing portion of the knife. With the gauge plate completely closed, the slicer and blade can be cleaned with zero blade exposure.

No Voltage Release:

Prevents inadvertent reactivation of the slicer in the event of power interruption. The operator must restart the slicer.

Indicator Light:

Readily visible light illuminates when knife is rotating.

Tilting Carriage System:

With the thickness dial set to zero, The carriage may be tilted back for easy "in-between" cleaning. The carriage system interlock does not allow the gauge plate to be opened with the carriage tilted of cleaning.

Recommended Maximum Duty:

8 hours per day. No limit to the amount of cheese.

Optional Accessories:

The following are available at an extra cost:

1000452 Slicer Cover:

Heavy-duty clear plastic cover.

8F2V30014 Vegetable Chute:

Stainless steel vegetable chute for slicing vegetables.
 Diameter: 7" (178mm)
 Length: 14" (356mm)